

WE CLAIM:

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A method for producing a mixture comprising anthocyanins, bioflavonoids and phenolics from an edible berry as a composition which comprises:

5 (a) providing an aqueous solution containing the anthocyanins, bioflavonoids and phenolics from the berry;

(b) removing the anthocyanins, bioflavonoids and phenolics onto a resin surface from the aqueous solution;

10 (c) eluting the resin surface with an eluant to remove the anthocyanins, bioflavonoids and phenolics from the resin surface; and

(d) separating the eluant from the anthocyanins, bioflavonoids and phenolics.

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A method for producing a mixture of anthocyanins, bioflavonoids and phenolics from an edible berry as a composition which comprises:

5 (a) providing a first batch of cherries, wherein the cherries are fresh or quick frozen and thawed;

(b) disrupting the berry and separating pulp from the juice;

10 (c) extracting the anthocyanins, bioflavonoids and phenolics from the pulp into an aqueous solution;

15 (d) removing the anthocyanins, bioflavonoids and phenolics onto adsorbent resin particles from the aqueous solution containing the anthocyanins, bioflavonoids and phenolics separated from the pulp;

(e) washing the resin particles with a lower alkanol to remove the anthocyanins, bioflavonoids and phenolics from the resin particles;

20 (f) separating the alkanol from the anthocyanins, the bioflavonoids and phenolics; and

(f) repeating steps (a) to (e) with the separated alkanol and the resin particles from which the anthocyanins, bioflavonoids and phenolics have been removed with a second batch of the berry.

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The method of Claim 2 wherein the alkanol is ethanol.

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The method of any one of Claims 2 or 3 wherein the cherries are individually quick frozen.

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The method of any one of Claims 2 or 3 wherein the resin particles are in the form of a column.

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The method of any one of Claims 2 or 3 wherein the berry is selected from the group consisting of cranberries, raspberries, strawberries, blueberries, blackberries, elderberries, red grapes, gooseberries, Barbados cherries (acerola cherry) and choke cherries.

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The method of Claim 1 wherein the anthocyanins, bioflavonoids and phenolics are mixed with a pulp from the berry and then are dried.

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The method of Claim 1 wherein the anthocyanins, bioflavonoids and phenolics are dried and then mixed with a dried pulp of the berry.

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The method of any one of Claims 2 or 3 wherein the anthocyanins, bioflavonoids and phenolics are mixed with the pulp from the berry and then are dried.

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The method of any one of Claims 2 or 3 wherein the anthocyanins, bioflavonoids and phenolics are dried and then mixed with a dried berry pulp.

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The method of Claim 7 wherein in addition the mixture of the anthocyanins, the bioflavonoids, the phenolics and the pulp are formed into a tablet.

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5 The method of any one of Claims 2 or 3 wherein in addition the anthocyanins, bioflavonoids and phenolics are mixed with a pulp from the berry and then are dried and wherein the mixture of the anthocyanins, the bioflavonoids, the phenolics and the pulp are then formed into a tablet.

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5 The method of any one of Claims 2 or 3 wherein the anthocyanins, bioflavonoids and phenolics are dried and then mixed with dried pulp of the berry and wherein the mixture of the anthocyanins, the bioflavonoids, the phenolics and the pulp are then formed into a tablet.

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A consumable composition which comprises in admixture:

- 5 (a) dried mixture of isolated anthocyanins, bioflavonoids and phenolics from an edible berry; and  
(b) a food grade carrier, wherein the weight ratio of (a) to (b) is between about 0.1 to 100 and 100 to 0.1.

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A consumable composition which comprises in admixture:

- 5 (a) dried mixture of isolated anthocyanins, bioflavonoids and phenolics from an edible berry; and  
(b) a food grade carrier wherein the weight ratio of (a) to (b) is between about 0.1 to 100 and 100 to 0.1, wherein the anthocyanins, bioflavonoids and phenolics are prepared by the method of any one of Claims 1, 2 or 3.

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The composition of Claim 14 wherein the carrier is a dried pulp of the berry.

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A method for feeding a mammal which comprises:  
feeding the mammal a consumable composition  
which comprises in admixture:

- 5 (a) dried mixture of isolated anthocyanins,  
bioflavonoids and phenolics from an edible berry; and  
(b) a food grade carrier wherein the weight  
ratio of (a) to (b) is between about 0.1 to 100 and 100  
to 0.1.

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The method of Claim 18 wherein the carrier is  
a dried pulp of the berry.

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The method of Claim 18 wherein the mammal is  
human.

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The method of Claim 18 wherein the mixture of  
anthocyanins, bioflavonoids and phenolics is prepared by  
the method of any one of Claims 1, 2 or 3.

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The method of Claim 18 wherein the mammal is  
an animal.